SEP 2 FORM PHO-1449

U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE

ORYXE.021A

ATTY. DOCKET NO.

APPLICATION NO. 10/084,603

TRADEMINFORMATION DISCLOSURE STATEMENT
BY APPLICANT

APPLICANT Frederick L. Jordan SFP CM

(USE SEVERAL SHEETS IF NECESSARY)

FILING DATE GROUP February 26, 2002 1714

				U.S. PATENT DOCUMENTS			
EXAMINER INITIAL		DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	FILING DATE (IF APPROPRIATE)
4MBN	7	2,818,417	12/31/57	Brown et al.			
	./	3,018,247	01/23/62	Anderson et al.			
	/	3,438,757	04/15/69	Honnen et al.			
	1	3,524,909	08/18/70	Braus et al.			
	1	3,655,833	04/11/72	Eggensperger et al.			
	1	3,920,661	11/18/75	Ramey et al.	260	270	
	1	3,941,745	03/02/76	Dexter et al.	260	45.8 NT	
	7	3,991,012	11/09/76	Ramey et al.	260	45.75 N	
	/	4,000,113	12/28/76	Stephen	260	45.8 N	
		4,007,157	02/08/77	Ramey et al.	260	45.8 N	
		4,051,102	09/27/77	Ramey et al.	260	45.8 N	
	1	4,077,941	03/07/78	Stephen et al.	260	45.75 N	
		4,081,475	03/28/78	Spivack	560	55	
	/	4,089,842	05/16/78	Ramey et al.	260	45.75 C	
	/	4,093,586	06/06/78	Stephen	260	45.8 N	
		4,191,682	03/04/80	Ramey et al.	260	45.8 N	
		4,191,829	03/04/80	Ramey et al.	546	222	
_	7	4,207,229	06/10/80	Spivack	260	45.8 NT	*
		4,231,759	11/04/80	Udelhofen et al.	44	75	
		4,270,930	06/02/81	Campbell et al.	44	. 71	, , , , , , , , , , , , , , , , , , ,
	 	4,274,835	06/23/81	Jordan	44	1 SR	
		4,670,021	06/02/87	Nelson et al.	44	66	
		4,734,519	03/29/88	Dunski et al.	560	75	
+		4,806,675	02/21/89	Dunski et al.	560	75	
1	+	5,024,775	06/18/91	Hanlon et al.	252	52 R	
111BpV	1	5,076,814	12/31/91	Hanlon et al.	44	450	

EXAMINER Marguet B. Welley DATE CONSIDERED

*EXAMINER: INITIAL IF OTATION CONSIDERED, WHETHER'OR NOT CITATION IS IN CONFORMANCE WITH MPEP 609; DRAW LINE THROUGH CITATION IF NOT IN CONFORMANCE AND NOT CONSIDERED, INCLUDE COPY OF THIS FORM WITH NEXT COMMUNICATION TO APPLICANT.

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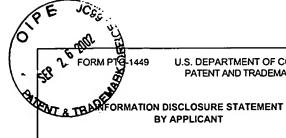
APPLICATION NO. 10/084,603 U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE ATTY. DOCKET NO. ORYXE.021A INFOSMATION DISCLOSURE STATEMENT **BY APPLICANT APPLICANT** Frederick L. Jordan (USE SEVERAL SHEETS IF NECESSARY) FILING DATE February 26, 2002 GROUP

				U.S. PATENT DOCUMENTS			
EXAMINER INITIAL		DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	FILING DATE (IF APPROPRIATE)
MBIN	1	5,826,369	10/27/98	Jordan	44	308	
MBN		6,193,766	02/27/01	Jordan	44	308	
Min	1	4,504,499	3/12/85	Finnan, J.L.			

			FOREIGN PATENT DOCUMENTS		•		
EXAMINER	DOCUMENT NUMBER	DATE	COUNTRY	CLASS	SUBCLASS	TRANS	LATION
INITIAL						YES	NO
	/ WO0179398	25/10/01	PCT	C10L	1/18		

EXAMINER INITIAL		OTHER DOCUMENTS (INCLUDING AUTHOR, TITLE, DATE, PERTINENT PAGES, ETC.)
MBN	/	"Oxidative Stability Index of Vegetable Oils in Binary Mixtures with Meadowfoam Oil," Terry, et al., United States Department of Agriculture, Agricultural Research Service, 1997.
	1	Scita. G. (1992) "Stability of β-Carotene under Different Laboratory Conditions". Methods in Enzymology, 213:175-185 Academic Press, Berkeley, CA
	>	Scita, G. (1992) "Stability of β-Carotene under Different Laboratory Conditions". J. Natr. Biochem. 3(3):124-8
	`	Papadapoulous, K and Ames, J. (1995) "Proposal fo a mechanism for the inhibition of all-trans-β-cartontene autoxidation at elevated temperature by N-(2-phenylethyl)-3,4-diphenylpyrrole", Food Chemistry 54:251-253.
	/	Papadopoulou, K. and Ames, J. (1994) "Kinetics of all-trans-β-Carotene Degradation of Heating with and without Phenylalanine" JAOCS 71:893-896
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	1	Arya et al. (1979) "Stability of β-carotene in isolated systems" J. Fd. Technol 14:571-578
	1	Desobry et al. (1997) "Comparison of Spray-drying, Drum-drying and Freeze-drying for β-Carotene Encapsulation and Preservation" Journal of Food Scince 62:1158-1162
	/	Desorbry et al. (1999) "Influence of Maltodextrin Systems at an Equivalent 25DE on Encapsulated β-carotene Loss During Stroage" Journal of Food Processing Preservation 23:39-55
1	/	Selim et al. (2000) 'Kinetic studies of degradation of saffron carotenoids encapsulated in amorphous polymer matrices." Food Chemistry 71:199-206
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EXAMINER INITIAL		OTHER DOCUMENTS (INCLUDING AUTHOR, TITLE, DATE, PERTINENT PAGES, ETC.)
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1	/	Jernas, B. (1981) "Study of the effect of some antioxidants on the stability of β-carotene in an ointment containing extracts from Flos amicae and Herba calendulae" Herba Pol. 27(1):39-43 Inst. Przem. Zielarskiego, Pozan, Pol. (Published in Polish)(Abstract)
	1	Ochi et al. (1990) "Effects of tocopherols on deterioration of cookies blended with vegetables" Nippon Shokuhin Kogyo Gakkaishi. 37(1):39-44 Fac. Home Econ. Sci., Tokyo Kasei Univ., Tokyo, Japan (Published in Japanese)(Abstract)
	1	Zhedek et al. (1970) "Tetrahydroquinone derivatives as feed antioxidants" Sin. Issled. Eff. Khim. Polim. Mater 4:283-8 (Published in Russian)(Abstract)
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	7	Alekseev et al. (1972) "Inhibition of β-carotene oxidation in an aromatic solvent" Izv. Akac. Nauk SSSR, Ser. Khim. 2:312-16 (Published in Russian) (Abstract)
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